

Blonde Cream Ale #2

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **13**
- SRM **2.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Viking Malt	2 kg (52.6%)	80 %	4
Grain	Rice, Flaked	1.4 kg (36.8%)	70 %	2
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	40 min	5.2 %
Boil	Lublin (Lubelski)	15 g	20 min	4 %
Boil	Cascade PL	15 g	20 min	5.2 %
Boil	Lublin (Lubelski)	15 g	0 min	4 %
Boil	Cascade PL	45 g	0 min	5.2 %